



ALACRÁN



ANDES GROWERS · ALACRÁN SEDUCCIÓN

Alacrán Seducción

Malbec

DESCRIPTION

Hand-harvested in 18–20 kg containers from Agrelo, Luján de Cuyo, Mendoza, at 950 m.a.s.l. Fermented in stainless steel tanks with native yeasts over 20 days at 28 °C, with two to three daily pump-overs using automatic lift and controlled oxygen dosing. 70% of the wine is aged for 8 months in French and American oak barrels; the remaining 30% stays unoaked, pure fruit.

TASTING NOTES

Dark purple color, with an evocative and complex nose — black plums, cassis and raspberries. The palate is refined and shows evolution: well-structured, silky, with velvety tannins. The fruit is sweet with elegant spice notes, long and complex. Balanced and elegant, with a long finish.

PAIRING

Malbec pairs beautifully with grilled and roasted meats, beef, lamb, sausages, and hearty stews. It also complements empanadas, roasted vegetables, mushrooms, and aged cheeses, especially dishes with smoky, spicy, or herbaceous flavors.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2024
VOLUME	750 ml
REGION	Agrelo, Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,80 %
GRAPE	100% Malbec
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork